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Tuffy's Fennel Garlic Rub

Yields a generous 3/4 cup

What you need

- 1/2 cup kosher salt
- 1/4 cup cracked black pepper
- 1 teaspoon crushed red pepper
- 1 & 1/2 teaspoons granulated garlic
- 2 teaspoons freshly cracked fennel seeds

What to do

In a small bowl, mix all ingredients together thoroughly. Store in an airtight container until ready to use.





Matt's Smoked Old Fashioned

Ingredients

- Firestone & Robertson TX Bourbon
- Traeger Smoked Simple Syrup
- Angostura aromatic bitters
- 1 whole orange

Prepare your smoker

Prepare your smoker to a temperature of 275. I recommend pecan for this smoke.

Prepare the citrus

Smoke the orange for 30 minutes. Using a peeler slice off some of the skin.

Make the Old Fashioned

In a glass mix 2 ounces of TX Bourbon, 1/2 ounce of Traeger Smoked Simple Syrup, 2 dashes of bitters over ice. Mix gently. Squeeze the orange peel in the drink and drop in to garnish.

Enjoy!





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Harry's Volcano BBQ Chicken with Ginger Saffron Rice

Find a beer-can chicken stand

One 4 lb air-dried organic chicken

- Do not wash the meat, just dry the chicken with paper towels
 - *link for cooking safety tips - <https://tinyurl.com/yxqfl2js>*

Stuff body cavity with aromatic ingredients

- Lime leaves Lemongrass - use only soft parts

Fit chicken around the beer-can chicken holder

Apply Asian style rub

- 2 TBS Fish sauce for schmear - drizzle over chicken
- 2 TBS Salt
- 1 TBS White pepper
- 1 teaspoon turmeric powder (a type of yellow ginger root common in curries)

Cook in 350F pit

Until breast is 170F and thighs 175F internal

Flambé with some rum for dramatic effect in front of your guests

Prepare to serve

Cut into bite-sized pieces and reassemble on a plate. Serve with some Jasmine rice cooked with chicken stock, minced ginger, some saffron threads, and a drizzle of garlic oil before serving





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Dean's Grilled Asparagus with Smoked Almonds

Ingredients

- 1 pound of medium size asparagus, cut from the tip 6 inches, washed
- 2 tablespoons olive oil
- 1 teaspoon coarse ground black pepper
- 1 teaspoon salt
- 1/4 cup smoked almond pieces

Preheat Grill

Prepare Ingredients

Add all ingredients to a medium bowl and combine thoroughly. Place asparagus evenly in a single layer on a hot grill.

Cook

Cook for three minutes and then turn asparagus and cook for another two- three minutes depending on size.

Remove from grill

place on platter and sprinkle generously with smoked almond pieces





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Tim's Upside Down Smoked Grits Peach Cake

Ingredients

- TOPPING
 - 1/2 cup butter
 - 2 cups brown sugar
 - 1 lb. peaches
 - Fancy-Shmancy Cherries

- GRITS CAKE BATTER
 - 2 cups all-purpose flour
 - 1/2 cup stone-ground yellow grits
 - 1/2 cup pork lard
 - 1/2 cup butter
 - 3/4 cup whole milk 3 eggs
 - 2 1/2 tsp. baking powder
 - 1 tsp. salt
 - 1 1/2 tsp. vanilla extract

- BROWN SUGAR WHISKEY CREAM
 - 1/2 cup chilled heavy cream
 - 2 Tbsp. brown sugar
 - 1 big ole' splash of Jack Daniel's Tennessee Whiskey

Directions

- TOPPING
 - In a cast iron skillet, melt the butter. Sprinkle brown sugar over the melted butter. Place peaches and scatter Fancy-Schmancy cherries atop the brown sugar -- forming a creative pattern (if you'd like).
- GRITS CAKE BATTER
 - In a large mixing bowl, combine all ingredients, mixing slowly with an electric hand mixer for about 45 seconds. Increase speed and mix for 4-5 minutes -- scraping down the bowl with a rubber spatula as needed. Transfer grits cake batter into the cast iron skillet (over the topping/fruit). Bake at 375-400 degrees for 35 minutes until delicious and bubbly! Allow to cool for 15-20 minutes on a wire rack.
- BROWN SUGAR WHISKEY CREAM
 - In a mixing bowl, whisk the cream until soft peak stage. Begin to add sugar, bit by bit and whisk until firm peak stage. Fold in a big ole' splash of whiskey. When the grits cake cools off a bit after baking, top it with this cream.



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BONUS: Jack's Piña Colada Mimosa

Ingredients

- ½ cup champagne, chilled
- ¼ coconut rum
- ½ cup orange juice
- ½ cup fresh pineapple juice*

**Grill your pineapple first. The heat will make it easier to juice and add a little bit of toastness.*

Serve

Pour ingredients together into your glass. Lightly stir. And enjoy.

